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## House Restaurant at The Cliff House Sample Tasting Dinner Menu 2017

House Restaurant at the Cliff House

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OVERVIEW

THE HOUSE  
RESTAURANT

SAMPLE A LA CARTE  
DINNER MENU

SAMPLE TASTING  
DINNER MENU

AFTERNOON TEA  
EVENT

THE BAR

THE CHEF

THE CELLAR

LET'S GO DISCO

BOOK A TABLE

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# SAMPLE TASTING DINNER MENU

Tasting Menu - served until 8.30pm

## Starter Collection

West Cork Scallop – Sweet Corn, Sea Spinach,  
Irish Caviar

Albacore Tuna – Watermelon, Citrus, Basil

Duck Foie Gras - Milk, Beech Mushrooms,  
Black Olive

*Mas de Daumas Gassac, Languedoc, France  
2014*

## Organic Salmon “Bantry Bay”

Pickled Vegetables, Herbs, Maple Smoke

*Gin and Tonic, Blackwater/Short Cross, Ireland*

## Helvick Turbot

Lismore Chanterelles, Pistachio, Bee Pollen,  
Line Seeds

*Spätburgunder, Rheinhessen, Germany 2013*

## Skeaghanore Duck

Chervil Roots, Garden Kale, Vaudouvan Spices

*Volubilia, Meknes, Morocco 2011*

## Dessert Collection

Organic Chocolate 65% - Coffee, Olive Oil,  
Gold, Sea Salt

Local Blackberries – Lemon, Rice, Cream,  
Hops

Parfait “Nougatine” – Hibiscus, Apple, Popcorn

Tasting Menu €5 per person

Complementing Wines €55 per person (5  
Glasses)

Complementing Wines with Glass of  
Champagne €70

The Tasting Menu requires the participation of  
the entire table.

MENU

BOOK A  
ROOM

français    deutsch  
español    □□□□□

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The Cliff House Hotel, Middle Road, Ardmore, Co. Waterford, Ireland